

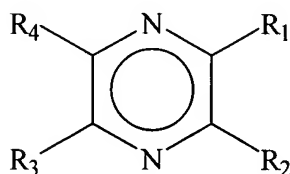
Please amend the application filed on even date herewith prior to proceeding with its examination.

IN THE CLAIMS

1-54. (Cancelled)

55. (New) A composition that can suitably be used as an additive in beverages and foodstuffs, which comprises:

- i. contains at least 0.5% by weight of dry matter, of pyrazine derivatives according to formula (I):



5 wherein  $R_1 - R_4$  independently represent hydrogen; a hydroxyhydrocarbyl residue; an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue; and at least one of  $R_1 - R_4$  is a hydroxyhydrocarbyl residue or an ester or an ether thereof; and

- ii. exhibits an absorption ratio  $A_{280/560}$  of at least 80.

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56. (New) Composition according to claim 55, wherein the composition contains at least 1.0%, by weight of dry matter, of pyrazine derivatives according to formula (I).

57. (New) Composition according to claim 55, wherein the composition exhibits an absorption ratio  $A_{280/560}$  of at least 250.

15 58. (New) Composition according to claim 55, wherein the hydroxyhydrocarbyl residue comprises 1-10 carbon atoms.

59. (New) Composition according to claim 55, wherein the hydroxyhydrocarbyl residue comprises at least two hydroxyl groups.
60. (New) Composition according to claim 55, wherein the pyrazine derivative contains at least two hydroxyhydrocarbyl residues.
- 5 61. (New) Composition according to claim 55, wherein the composition contains at least 0.1% of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by weight of dry matter.
62. (New) Composition according to claim 61, wherein the composition contains  
10 at least 0.3% of the fructosazine.
63. (New) Composition according to claim 55, wherein the composition exhibits an  $A_{280}$  that exceeds 0.01.
64. (New) Composition according to claim 63, wherein the composition exhibits an  $A_{280}$  that exceeds 0.05.
- 15 65. (New) Composition according to claim 55, wherein the composition is essentially completely water soluble.
66. (New) Composition according to claim 55, wherein the composition contains less than 30%, by weight of dry matter, of components having a molecular weight in excess of 30 kDa.
- 20 67. (New) Composition according to claim 62, wherein the composition contains less than 30%, by weight of dry matter, of components having a molecular weight in excess of 5 kDa.
68. (New) Composition according to claim 55, wherein the colour intensity of the composition at 610 nm does not exceed 0.024.

69. (New) Composition according to claim 68, wherein the colour intensity of the composition at 610 nm does not exceed 0.01.
70. (New) Composition according to claim 55, wherein the solids content of the composition is at least 10 wt.%.
- 5 71. (New) Composition according to claim 70, wherein the solids content of the composition is at least 20 wt.%.
72. (New) Composition according to claim 71, wherein the solids content of the composition is at least 30 wt.%.
73. (New) Composition according to claim 55, wherein the total nitrogen content of  
10 the composition, as determined by Nitrogen Determination (Kjeldahl Method), Method II (FNP 5), is less than 20%, by weight of dry matter.
74. (New) Composition according to claim 73, wherein the total nitrogen content of the composition, as determined by Nitrogen Determination (Kjeldahl Method), Method II (FNP 5), is within the range of 0.1 to 15% by weight of dry matter.
- 15 75. (New) A method of manufacturing a beverage or a foodstuff that is resistant to light induced flavour changes, said method comprising introducing into said beverage or foodstuff a light stabilising composition containing at least 0.5% by weight, by weight of dry matter, of pyrazine derivatives as defined in claim 1 and wherein the light stabilising composition, if it contains caramelised material, exhibits an absorption ratio  $A_{280/560}$  of at  
20 least 80.
76. (New) A method of manufacturing a hop containing beverage that is resistant to light induced flavour changes, said method comprising introducing into said hop containing beverage a light stabilising composition containing at least 0.5% by weight of

dry matter, of N-heterocyclic substances and wherein the light stabilising composition, if it contains caramelised material, exhibits an absorption ratio  $A_{280/560}$  of at least 80.

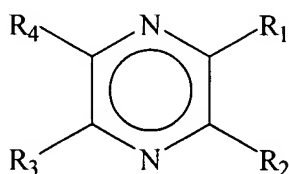
77. (New) The method according to claim 76 comprising introducing into said beverage a light stabilising composition containing at least 1.0%, by weight of dry matter,  
5 of the N-heterocyclic substances.

78. (New) The method according to claim 76, comprising introducing into said beverage a light stabilising composition that, if it contains caramelised material, exhibits an absorption ratio  $A_{280/560}$  of at least 250.

79. (New) Method according to claim 76, wherein the ring(s) of the N-heterocyclic  
10 substances contain at least two nitrogen atoms.

80. (New) Method according to claim 76, wherein the N-heterocyclic substances are selected from the group consisting of pyrazines, pyrimidines, pyridazines, and combinations thereof.

81. (New) Method according to claim 80, wherein the N-heterocyclic substances are  
15 pyrazine derivatives according to formula (I):



wherein  $R_1 - R_4$  independently represent hydrogen; a hydroxyhydrocarbyl residue; an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue; and at least one of  $R_1 - R_4$  is a hydroxyhydrocarbyl residue or an ester or an ether thereof.

82. (New) Method according to claim 81, wherein the hydroxyhydrocarbyl residue comprises 1 to 10 carbon atoms.
83. (New) Method according to claim 81, wherein the hydroxyhydrocarbyl residue comprises at least two hydroxyl groups.
- 5 84. Method according to claim 81, wherein the pyrazine derivative contains at least two hydroxyhydrocarbyl residues.
85. (New) Method according to claim 81, wherein the composition contains at least 0.1% of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by weight
- 10 of dry matter.
86. (New) Method according to claim 85, wherein the composition contains at least 0.3%, of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by weight of dry matter.
- 15 87. (New) Method according to claim 76, wherein the light stabilising composition exhibits an  $A_{280}$  that exceeds 0.01.
88. (New) Method according to claim 87, wherein the light stabilising composition exhibits an  $A_{280}$  that exceeds 0.05.
89. (New) Method according to claim 76, wherein the composition exhibits an
- 20 absorption ratio  $A_{280/560}$  of at least 80.
90. Method according to claim 89, wherein the composition exhibits an absorption ratio  $A_{280/560}$  of at least 250.

91. (New) Method according to claim 76, wherein the composition is introduced into the beverage or foodstuff in an amount of between 0.01 and 1 wt.%, calculated on the basis of the amount of dry matter introduced.
92. (New) Method according to claim 91, wherein the composition is introduced into the beverage or foodstuff in an amount of between 0.02 and 0.3 wt.%, calculated on the basis of the amount of dry matter introduced.
93. (New) Method according to claim 76, wherein the composition is introduced into a bottled beverage.
94. Method according to claim 93, wherein the composition is introduced into a beverage bottled in green, clear or blue glass.
95. (New) Method according to claim 76, wherein the composition is introduced in beer.
96. (New) Method according to claim 95, wherein the composition is introduced in beer exhibiting an EBC colour value of less than 25.
97. (New) Method according to claim 96, wherein the composition is introduced in beer exhibiting an EBC colour value of less than 15.
98. (New) A process for the manufacture of a composition that may suitably be used as an additive to improve the stability of beverages or foodstuffs against light induced flavour changes, said process comprising the steps of:
- providing a caramelised feedstock;
  - decolourising said feedstock so as to increase its  $A_{280/560}$  by at least 100%.
99. Process according to claim 98, wherein the caramelised feedstock is subjected to a filtration step.

100. (New) Process according to claim 98, wherein the caramelised feedstock contains at least 50% by weight of dry matter of brewing adjuncts, including at least 5% caramel by weight of dry matter.
101. (New) Process according to claim 100, wherein the caramelised feedstock contains  
5 at least 10% caramel by weight of dry matter.
102. (New) Process according to claim 101, wherein the caramelised feedstock contains at least 30% caramel by weight of dry matter.
103. (New) Process according to claim 100, wherein the caramel is ammonia caramel, sulphite ammonia caramel or a combination thereof.
- 10 104. (New) Process according to claim 98, wherein the colour intensity of the caramelised feedstock at 610 nm exceeds 0.01.
105. (New) Process according to claim 104, wherein the colour intensity of the caramelised feedstock at 610 nm exceeds 0.024.
106. (New) Process according to claim 98, wherein the colour intensity of the  
15 caramelised feedstock is reduced by at least a factor 10 as a result of the decolouration.
107. (New) Process according to claim 98, wherein the yield of the process is in the range of 5-90%.
108. (New) Process according to claim 107, wherein the yield of the process is in the range of 10-80%.
- 20 109. (New) A beverage or foodstuff that is resistant to light induced flavour changes, wherein the beverage or foodstuff is obtained by a method according to claim 75.
110. (New) A hop containing beverage that is resistant to light induced flavour changes, said beverage containing pyrazine derivatives as defined in claim 55 and exhibiting an

EBC colour value of less than 25, wherein the content of the pyrazine derivatives, expressed in mg/kg, exceeds 5 x EBC colour value.

111. (New) Beverage according to claim 110, exhibiting an EBC colour value of less than 15.

5 112. (New) Beverage according to claim 110, wherein the hydroxyhydrocarbyl residue comprises 1-10 carbon atoms.

113. (New) Beverage according to claim 110, wherein the hydroxyhydrocarbyl residue comprises at least two hydroxyl groups.

114. (New) Beverage according to claim 110, wherein the pyrazine derivative contains  
10 at least two hydroxyhydrocarbyl residues.

115. (New) Beverage according to claim 110, wherein the beverage contains at least 0.5 mg/kg of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof.

116. (New) Beverage according to claim 115, wherein the beverage contains at least 1  
15 mg/kg of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof.

117. (New) Beverage according to claim 110, wherein the beverage contains at least 0.5 mg/kg of the pyrazine derivatives.

118. (New) Beverage according to claim 117, wherein the beverage contains at least 1  
20 mg/kg of the pyrazine derivatives.

119. (New) Beverage according to claim 110, wherein said beverage is bottled in green, clear or blue glass.